



Attorney Docket No.: 10084.000-US

PATENT

#13/8
DE
9/25/2

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of: Chris Pernell

Confirmation No: 8839

Serial No.: 09/636,453

Group Art Unit: 1761

Filed: August 11, 2000

Examiner: Wong, L

For: Whey Protein Emulsion

AMENDMENT UNDER 37 C.F.R. 1.116

Commissioner for Patents
Washington, DC 20231

Sir:

In response to the Office Action mailed April 24, 2002, please amend the above-identified application as follows (a marked up version pursuant to 37 C.F.R. 1.21 is attached hereto):

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IN THE CLAIMS:

Please cancel claims 4 and 19, without prejudice or disclaimer.

Please substitute the following amended claims for the pending claims having the same claim numbers:

1. (Twice Amended.) A method for producing cheese, said method comprising
a) subjecting a mixture of (i) cream and (ii) a whey protein preparation to a homogenization process; wherein said whey protein preparation comprises hydrolyzed whey proteins;
b) mixing said homogenized mixture from said a) with a milk to provide a cheese milk; and
c) producing cheese from said cheese milk.

16. (Twice Amended.) A method for producing cheese, said method comprising:
(i) providing a mixture comprising (a) cream and (b) a whey protein preparation; wherein said whey protein preparation comprises hydrolyzed whey proteins;
(ii) subjecting the mixture to a homogenization process; and
(iii) incorporating the homogenized mixture produced in (ii) into cheese.